

(19)



JAPANESE PATENT OFFICE

PATENT ABSTRACTS OF JAPAN

(11) Publication number: **57138359 A**

(43) Date of publication of application: **26.08.82**

(51) Int. Cl

A23L 1/237

(21) Application number: **56022225**

(71) Applicant: **JAPAN ORGANÔ CO LTD**

(22) Date of filing: **19.02.81**

(72) Inventor: **KATO AKIRA**

(54) PREPARATION OF SALTING AGENT FOR COOKING FOOD

(57) Abstract:

PURPOSE: To prepare a salting agent to replace salt, by blending potassium chloride with glycine, a nucleic acid type seasoning, sodium glutamate and glycyrrhizin.

CONSTITUTION: Potassium chloride obtained by

separating it from rock salt is blended with 0.1W5wt% one or more or mixture of glycine, L-alanine, sodium 5-isosinate, sodium 5-ribonucleotide, sodium L-glutamate, glycyrrhizin, and sodium glycyrrhizinate, to give a salting agent. This salting agent is used as a salting agent for cooking food instead of salt.

COPYRIGHT: (C)1982,JPO&Japio